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Cinderella
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Source: *Gastronomica*, Vol. 11, No. 3 (Fall 2011), p. 12
Published by: University of California Press
Stable URL: http://www.jstor.org/stable/10.1525/gfc.2011.11.3.12
Accessed: 27-06-2016 09:15 UTC

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Cinderella

MICHELE F. COOPER

Gathering concords from the
arbor, tomatoes from the vine,

wrinkling peppers from the bushes,
onions from the ground,

brambles catch wind of her, grab
with thorny teeth at her wasting arms,

twigs and maple branches scratching
at her hands and at her cheeks.

Safe inside, she dices her harvest
into the skillet, extra virgin oil

spitting over a high flame, doesn't
know who could be taking her hand

as she muses over the sprinkling sage
and thyme, who's enfolding her with

two rough arms that are somehow
familiar, calling her peach and pumpkin.

MICHELE F. COOPER © 2002

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